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DAY Humidaire Dough-Rooms & Proof-Boxes . . .

air conditioned

The J.H.DAY Company
CINCINNATI OHIO



Day Humidaire Dough-Rooms and Proof-Boxes

THE DAY HUMIDAIRE DOUGH-ROOMS AND PROOF-BOXES provide that uniformity of properly conditioned air essential to day after day sameness in quality of product:

The modern progressive baker has found that providing quality ingredients is only the first step to producing a uniform, high quality, loaf of bread. He has found that each step of processing must be controlled with unfailing regularity.

Atmospheric conditions are constantly changing—unless proper control is available, temperatures and humidity sometimes varying many degrees in a single day. Bread doughs have a natural reaction to these atmospheric changes and are subject to varying physical and chemical changes with each change of temperature or humidity. Therefore, adequate control of these factors during the proofing period, between the panning of the loaves and placing them in the oven, is essential to absolute uniformity of the finished product.

Bread, and other baked products, produced with proper air conditioning have these advantages and characteristics: finer color, thinner crust, closer grain, improved flavor, uniform size, better packaging and keeping qualities. There is enough saved in fermentation loss, time and labor, and enough gained in the production of a product which will be uniform and salable at all times, regardless of climatic and atmospheric conditions, to pay for a well built, properly air conditioned, automatically controlled "DAY Humidaire" Dough-Room and Proof-Box.

Backed by the practical knowledge gained through many years experience in manufacturing bakery equipment, The Day Company is now offering the bakers of America a complete line of automatic temperature and humidity controlled Dough-Rooms and Proof-Boxes under the trade name of "Humidaire," embodying these specifications:

Structural Framework

Sturdy channels, angles and tees properly fabricated, electrically arc-welded, and hot dipped galvanized, form the structural frame work of these units. Guide rails and floor plates will be of $\frac{3}{16}$ " plate, fabricated and galvanized.

Panels and Doors

All doors and panels are of the best type metal lined plywood, properly re-enforced to keep their shape without warping; and with totally enclosed and sealed edges, they are water proof and vermin proof.

Hardware

All door hinges, latches, peep-holes, etc., are of heavy duty construction high grade chromium plated hardware.

Finish

The proof box panels and doors will be finished with at least two coats of high temperature enamel, suitable to withstand proof box temperatures and humidity.

Air Conditioning Unit

The DAY Humidaire conditioner is a ruggedly constructed unit built from solid sheet copper and designed to give long service. The housing of the unit is provided with removable covers for inspection of the interior and access to the equipment within.

Automatic Temperature Control

A self-contained balancing dry bulb thermostat controls an automatic steam valve to the radiator heating coil and maintains desired proof box temperatures.

Heater

A special heavy duty copper tube and fin air radiator heater, heats the air as it is recirculated.

Self Cleaning Sprays

A series of high grade self-cleaning water sprays are used to humidify, wash and cool the air during recirculation.

Humidity Control

Ingenious hook-up and location of the self-contained balancing thermostat wet bulb regulates the moisture in the air before it enters the proof box, providing ample humidity and preventing excess moisture and condensation and guarding against flooding.

Washed, Heated, and Humidified Air

The DAY Humidaire Conditioner automatically washes and heats the air maintaining any desired temperature within a range of 80 to 100 degrees Fahrenheit, with a variation of not more than 3 degrees. It also automatically maintains uniform humidity, at any desired point between 75 and 90 per cent. with a variation of not more than 3 per cent. This uniformity of temperature and humidity control is maintained regardless of changing climatic conditions. The air is reconditioned and circulated throughout the unit every 2½ minutes.

Water Separators

A series of copper baffles separate excess moisture in the air before entering the proof-box or dough-room.

Motorized Fan

The air is circulated through by an aluminum or stainless steel fan with direct motor drive. The fan housing is made of copper.

Sheet Metal Ducts

All sheet metal parts, such as ducts, headers, and drops are constructed of suitable non-corrosive material, such as aluminum, copper or heavy gauge galvanized steel. All supply and return ducts will be painted with two coats of special aluminum at the factory.